

FRIENDLY REMINDERS

TEMPERATURE CONTROLS

- Heating: Cooking helps destroy foodborne illness germs. Cook hamburgers thoroughly to 155°F, and chicken thoroughly to 165°F. Pork must also be cooked well done - 145°F for 15 seconds.
- Cooling: Many, many foodborne illness are caused by cooling too slowly. Hot food must be rapidly cooled to 41°F in less than 4 hours. Use uncovered shallow pans in the refrigerator or freezer, or submerge the pans in ice & water (mostly ice).
- Thawing: Never thaw food in the open air. Thaw food: 1) in the refrigerator, 2) under cold running water, or 3) as part of the cooking process (ie, hamburgers, hotdogs, and french fries only).
- Refrigeration: Potentially hazardous foods must be kept cold (41°F) prior to cooking or serving. The best way is to have a refrigerator. Some foods, like hotdogs, may be frozen and stored in ice.
- Crock pots: Slow cookers may be a real problem for keeping foods hot and should NEVER be used to reheat foods.
- Hot holding: Hot food must be kept hotter than 140°F at all times. Heat lamps must have shields over the bulb.

FOODS

- Potentially Hazardous: By definition, are any food that will support the rapid growth of pathogenic or toxigenic organisms.
- Non-hazardous Foods: This is just the opposite of potentially hazardous foods (ie, wrapped candy, fruit, popcorn, soda pop, etc.).
- Food From Home: All food must be from an approved source. Salad, chili, and other foods needing extensive preparation should be commercially canned products or assembled in the booth. Home-made food will be embargoed and destroyed.
- Aquatic Foods: Receipts for all aquatic foods, (ie, salmon, steelhead, clams, oysters, etc.), must be available at all times while operating.
- Food Handling: Keep your hands clean and use gloves or utensils (tongs, spoons, etc.) when handling ready-to-eat items. The health department receives loads of customer complaints when you don't.
- Thermometers: A metal stemmed thermometer (0-220°F range) is required to check internal food temperatures. People cannot tell the difference between 41°F or 50°F with their fingers. Keep a thermometer in all cold storage. Keep a metal stem thermometer on hand to check food temperatures during cooking.
- Reheating Foods: THE USE OF REHEATED FOODS IS PROHIBITED.

SANITATION

- Washing: Facilities for washing yourself and utensils are essential. If you have a simple operation, such as hotdogs, a pail of bleach water may be sufficient for washing utensils. But, if you are extensively preparing and cooking foods or your operation will be for several days, more will be needed. This will include sinks (pans) for washing, rinsing, and sanitizing in addition to the bleach water pail. A temporary handwash station consists of: 1) 5 gallons of 100°F water in an insulated container with a spigot. 2) Soap & disposable towels 3) Container for wastewater
- Hot water can be brought in air pots or made in coffee pots. Your bleach water solution can be made by adding one (1) teaspoon of liquid bleach into one (1) gallon of cool water. DO NOT add soap to bleach water.
- Smoking: No smoking in food booths. When you do smoke, wash your hands before going back to work.
- Toilets: Make arrangements with a nearby business for toilet use for your workers ahead of time. These must be located within 200 feet.
- Permits: A permit is required by both State and County laws to operate a food booth. If requirements are not met or a permit is not issued prior to opening, you may be shut down.
- Violation Correction: All red items on the inspection sheet must be corrected immediately. All blue items must be corrected within 24 hours or as specified on the sheet. Failure to correct violations will mean immediate closure.

DOCUMENTATION

- Temporary Permit: The completed temporary permit application (pink copy) must be displayed in the booth or food preparation area until an inspection is conducted (signed yellow copy is given upon inspection).
- Food Handler Cards: At a minimum, one person supervising the operations and having a valid Washington State food and beverage workers permit must be present in the booth or food processing area at all times. [WAC 246-215-190(5)(b)]
- Others: Check with other agencies for permission to operate; such as City Hall, Fire Department, Police Department, or the Festival Chairman.